



THE OLD STABLES

ALLERTON MANOR

EARLY EVENING MENU

available monday – thursday 4 – 7pm

2 COURSES 16.00 3 COURSES 20.00

STARTERS

SMOKED HADDOCK FISHCAKE

poached egg, spinach, curry oil

CHICKEN LIVER PÂTÉ (GF*)

red onion jam, dressed leaves, rustic bread

PEA & WATERCRESS SOUP (VG)(GF*)

pine nut oil, rustic bread

TOMATO & RED PEPPER BRUSCHETTA (VG)

red onion, basil

MAIN COURSES

PARSLEY RISOTTO (VG*)

potato crisps, truffle oil

HONEY CARVED HAM (GF*)

fried duck egg, hand-cut chips

10oz RIB-EYE STEAK (GF*)

*chunky chips, garlic-infused portobello mushroom, balsamic cherry tomatoes, onion rings
(6.00 supplement)*

THE MANOR BURGER

*premium steak or buttermilk chicken, cheddar cheese,
onion rings, tomato & chilli salsa, hand-cut chips*

FISH & CHIPS

penny lane beer batter, hand-cut chips, mushy peas, tartare sauce

DESSERTS

SELECTION OF ICE CREAM & SORBET (V) (GF)

ask your server for our choice of flavours

ETON MESS (V) (GF)

raspberry gel, chantilly cream

VANILLA PANNA COTTA (GF)

rhubarb & ginger jelly, granola

LEMON TART (V)

blueberry compote, honeycomb, vanilla ice cream

(V) vegetarian. Gluten free bread available.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present.

Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.